

Gas Convection Oven

Model Number: SML-COG

The Core Pro full size convection oven offers solid construction as well as solid production. Versatility for cooking many types of food products with set temperatures and cook times 20-30% lower than regular static ovens. The independent door assembly provides wide door opening with no restrictions and free from the servicing usually associated with chain driven doors. Available in single unit or double stack option, this 54,000 BTU convection oven will give the operator many years of continuous, trouble free use!



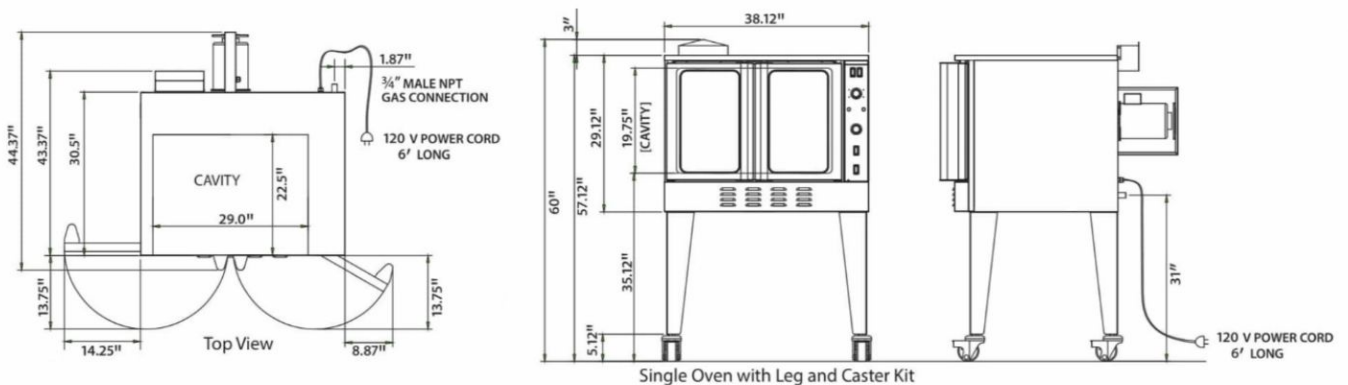
PRODUCT SPECIFICATIONS

- Three (3) inshot burners - 18,000 BTU each
- 54,000 BTU total
- Standard (NG) with (LP) conversion kit included
- Independent doors with full view windows
- 2-speed, 1/2 hp fan motor (1725, 1140 rpm)
- Porcelain enamel oven interior
- 10 position interior rack guides
- 5 nickel plated oven racks
- Electronic ignition (Fenwal)
- Electronic thermostat & manual timer controls
- Temperature range: 150°F to 500°F (66°C to 260°C)
- Control panel opens downward for easy service
- Control panel located on right side - away from burners
- Two Halogen interior lights
- Exterior: Stainless steel front, sides, and top,
- Oven Ready light
- Forced "cool down" fan mode



Dimensions:

- 38.12" W, 44.37" D, 60.00" H



Single Oven with Leg and Caster Kit

***Specifications subject to change without notice